

## STARTERS

**CRAB CAKES** Old Bay Seasoned with Panko Crust, Boetje's Remoulade \$19

**CHEESE CURDS** Wisconsin White Cheddar with a Light Breading Served with Chipotle Ranch \$12

**BRUSCHETTA FLATBREAD** on Cauliflower Crust with Mozzarella, Pesto, Tomato-Arugula Salad *gf* \$15

**SHRIMP COCKTAIL** House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade *gf* \$17

## SOUP & SALADS

**OUTING CLUB SALAD** Iceberg, Melba Toast, Parmesan, Garlic Dressing \$12 Whole, \$8 Half

**OC TOMATO BISQUE or SOUP OF THE DAY** \$6/Cup \$8/Bowl

**CHICKEN SALAD PLATE** Made Fresh, Seasonal Fresh Fruit, *gf* \$16 whole, \$10 Half

**WEDGE** Iceberg, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Dressing *gf* \$16 Whole, \$10 Half

**SOUTHWEST CAESAR** Romaine, Black Beans, Corn, Tomato, Tortilla Strips, Avocado, Cheddar, Chipotle Ranch \$16 Whole, \$10 Half

**THAI SPINACH SALAD** with Broccoli Slaw, Wontons, Cashews, Cucumber, Tomato, Sesame-Ginger Dressing \$16 Whole, \$10 Half

**Add Chicken \$8 Salmon/Shrimp \$14 Petite Filet \$18**

**SANDWICHES** choice of OC Chips, Cottage Cheese, Sweet Potato Fries, Crispy Green Beans, French Fries, Fresh Fruit

**REUBEN** Corned Beef, Marble Rye, Sauerkraut, 1000 Island, Swiss, 1/2 Order \$12 Whole \$22 Texas Size \$28

**PORK-T** Grilled or Breaded on a Toasted Bun with Lettuce, Tomato, Onion, Pickle \$17

**STEAK BURGER** Niman Ranch All Natural Angus Beef, Cheese, Lettuce, Tomato, Onion, Pickle \$18

**GRILLED SALMON BLT** Toasted Wheat Berry, Bacon, Lettuce, Lemon-Horsey Mayo \$22

**CHICKEN SANDWICH** Cheddar, Bacon, Guacamole, Lettuce, Tomato, Onion \$16

**IMPOSSIBLE BURGER** Plant Based Patty, Choice of Cheese, Lettuce, Tomato, Onion, Pickle \$16

**BEEF BRISKET SANDWICH** Hardwood Smoked & Chopped Angus Beef, Sweet & Spicy Pickled Vegetables \$19

Gluten Free Buns Available

## WELLNESS

**CHICKEN TACOS** Margarita Slaw, Guacamole, Queso, Corn Tortillas, Salsa, Fresh Lime *gf* \$16

**WELLNESS SALMON** Mixed Greens, Artichoke, Tomato, Feta, Cucumber, Kalamata Olive, Vinaigrette *gf* \$26

**VEGAN FALAFEL CAKE** with Chili Spiked Tomato Sauce, Olive Tapenade, Arugula Salad *v, gf* \$21

**TUNA PLATE** seared Rare & Chilled, Pickled Vegetable Salad, Roasted Pineapple Vinaigrette, Avocado, Pita Chips \$23

## ENTRÉES – Served with Outing Club Salad or Cup of Soup

**GRILLED CHICKEN** with Mushrooms in Natural Stock Reduction, Au Gratin Potatoes, Herb Butter Grilled Asparagus \$31

**SEA BASS** with Parmesan-Panko Crust, Golden Beet Risotto, Steamed Broccolini \$49

**SALMON** Herb Butter Grilled atop Summer Vegetable & White Bean Succotash with Double Smoked Bacon \$36

**RIBEYE STEAK** Certified Angus Beef, Parmesan Fingerling Potatoes, Maple-Bacon Corn 14oz \$48 20oz \$59

**BABY BACK RIBS** Served with Loaded Mashed Potatoes, Seasonal Mixed Vegetables - Half Rack \$28 - Full Rack \$36

**FILET MIGNON** Natural Stock Reduction, Boursin Mashed Potato, Petite Green Beans, Baby Carrot  
6 ounce \$46 8 ounce \$54 10 ounce \$58

### Signature Steak Enhancements

Bacon & Bleu Cheese Topped \$6

Mushroom & Parmesan Crust \$6

Twin Crab Cakes \$12

Garlic-Butter Shrimp (2) \$10

Consumer Advisory - Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. While we make every effort to identify ingredients that may cause allergic reactions for those with food allergies, we cannot guarantee the absence of allergens.

Most items can be altered to accommodate dietary requests

*v/vegan*

*gf/gluten free*

**THE**  
*Outing*  
**CLUB**  
— EST. 1891 —